

Mini Cannoli Cups - A Sweet Bite-Sized Take on the Italian Classic

Mini Cannoli Cups: The Perfect Bite of Italy in Every Crunch



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 package of mini phyllo shells
1 cup ricotta cheese
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ teaspoon vanilla extract
... cup mini chocolate chips
... cup chopped pistachios
Powdered sugar, for dusting

DIRECTIONS

- 1.** Preheat Oven: Set your oven to 350°F (180°C). Line a baking sheet with parchment paper.
- 2.** Mix the Filling: In a mixing bowl, combine ricotta cheese, powdered sugar, and vanilla extract until smooth. Fold in the mini chocolate chips and chopped pistachios.
- 3.** Assemble the Cups: Place the mini phyllo shells on the prepared baking sheet. Spoon or pipe the ricotta mixture into each shell, filling them generously.
- 4.** Bake: Bake for 10-12 minutes, or until the shells are golden and crisp.
- 5.** Cool & Dust: Allow the cannoli cups to cool slightly, then dust with powdered sugar before serving.

SWAPS & NOTES

& Swaps Ricotta: Be sure to drain excess moisture if your ricotta is too wet-it helps avoid a soggy shell.

Chocolate Chips: Mini chips work best, but you can use chopped chocolate for a rustic feel.

Pistachios: Swap with toasted almonds or even candied orange peel for variety.

Flavor Boost: Add a pinch of cinnamon or orange zest to the ricotta mix for a subtle Italian bakery twist.

TIPS FOR SUCCESS

Pipe the filling for a neater look-it's faster and keeps things clean.

Serve fresh: The shells stay crisp longer if baked right before serving.

Make-ahead tip: Mix the ricotta filling ahead of time and refrigerate.

Extra flair: Dip the edges of the phyllo shells in melted chocolate before filling for a bakery-style finish.

